



MENÚ

chiringuito - gavá



They say the Boba turtle...

**BABAUUA, as it's called around here,
swims unhurried through the waters of the Mediterranean,
reminding us that everything truly valuable takes its time.**

**We chose its name because it inspires us to live like them:
calmly, in harmony with the sea, warmed by the sun,
embracing the simple, the natural.**

Babaua doesn't rush, but she always arrives.

**Like the best flavors,
the best moments.**

**Like those meals with no set time or rules,
just good weather and good company.**

**Here, on our corner of the world, we celebrate that rhythm.
The rhythm of what's authentic, what's deeply felt,
what wraps around you gently... and never fades.**

**Here, everything flows in its own way,
and that too is freedom.**

**And now,
a menu crafted with great care by the Gastao siblings**



FIRST BREAKFAST AND THEN I EXIST

(from 9:00am to 12:00pm)

Bikini 2.0 6,50€

Ham, gouda cheese and butter
(Gluten and lactose)

The Catalan classic 5,20€

Fuet (cured sausage), tomato bread and quality olive oil
(Gluten)

Boca brie 8,90€

Iberian ham, tomato bread, brie and arugula
(Gluten and lactose)

La mornin'tuga 10,90€

Mortadella, stracciatella burrata, olive tapenade and pistachio pesto
(Gluten, lactose, nuts)

Edamame flow 8,50€

Toast with smashed avocado, sundried tomato, edamame, sesame and EVOO
(Gluten, soy, sesame) (Vegan)

Hum-baba 8,50€

Toast with smashed avocado, sundried tomato, edamame, sesame and EVOO
(Gluten, soy, sesame) (Vegan)

Bruschetta de L'AINA 8,50€

Brunoise of garden tomatoes and basil oil
(Gluten) (Vegan)

Shakshuka de L'Marye 🌶️ 11,90€

Good homemade tomato sauce, aromatic spices and poached eggs
(Egg)

Bowl del Olympo 6,90€

Greek yogurt, seasonal fruit and granola
(Lactose, nuts)

Açaí na onda!

Banana, seasonal fruits and granola
(Nuts)

8,10€

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Seasonal fruit Mix 5,50€

COMPLETE YOUR TOAST WITH...

Burrata (Lactose) 3,90€

Feta Cheese (Lactose) 2,90€

VERMOUTHOLGY

Empirical study of olives, chips and little bites in their natural habitat
(the table of the beach bar)

Piqué Chips (choose your flavor) (Classic chips, sea salt, malahierba (herb blend) or pork rind)	3,00€
MALAHIERBA olives (Sulfites)	3,90€
LA RITA (anchovy gilda) u. (Fish, sulfites)	2,50€
Edamame crush Crispy, truffled edamame with salt flakes (soy, Sulfites) (vegan)	9,80€
Cod ajoarriero with potatoes, olive tapenade and chives (Fish, sulfites, egg)	11,50€
La babuena fries Thin fries with truffle, grana padano and parsley (Sulfites, lactose) (Vegetarian)	6,90€
La hermana Thin fries with mushroom cream, bacon (lactose)	7,90€
Casi los nachos del D'jango 🌶️🌶️ cream, vegan chili "meat," pico de gallo, jalapeño, cilantro and a spicy sauce touch (Lactose y soy) (Vegetarian)	15,40€
SPRITZ TIME	
Aperol spritz Aperol, cinzano proseco y soda	8,00€
Campari spritz Campari, cinzano proseco y soda	8,50€
Crodino spritz Sin alcohol	4,80€
Cinzano vermut Cinzano, Aceitunas y cortesa de naranja	5,50€
Aperol spritz + tapa del chiri Aperol, cinzano proseco y soda	15,00€

THE APPETIZERS

Mussels with Thai sauce and minced red onion, cilantro 13,20€
(Mollusc, celery)

Red tuna carpaccio with citrus yuzu vinaigrette, red onion, capers and chives 22,90€
(Fish and soy)

Tropical salmon shashimi with a yellow fruit dressing and fresh cilantro leaves 16,80€
(Fish and soy)

Shrimp ceviche with mango, avocado, red onion, chili, cucumber slices, tiger's milk and cilantro 🌶 14,80€
(Crustáceo y ápio)

Mushroom ceviche with mango, avocado, red onion, chili, coconut chips, tiger's milk and cilantro 🌶 12,30€
(Mollusc and celery)

Beet falafel balls with tzatziki sauce 12,50€
(Gluten, lactose) (Vegetarian)

Oriental style chicken with sriracha mayo 🌶🌶 9,80€
(Gluten, soy and egg)

Fried calamari with sundried tomato tartar sauce 13,90€
(Mollusc gluten y egg)

Fried fish with lime and salt flakes 13,20€
(Fish and gluten)

Mushroom & edamame gyoza with secret sauce (6unid) 9,70€
(Gluten, sésam, soy) (Vegan)

Mezze platter 17,60€
Hummus, guacamole, babaganoush, tzatziki sauce, falafel, sundried tomato, olives, feta cheese cubes, veggie crudités and pita bread
(Gluten y lactosa) (Vegetariana)

Bread with tomato 3,00€
(Gluten)

THE HEALTHY REVENGE

La Burra

15,30€

Fresh greens, beet, burrata, watermelon cubes, local cherry tomatoes and babaua vinaigrette

(Lactosa) (Vegetariana)

Lamalar

16,30€

Fresh greens, chopped octopus, quinoa, boiled potato, pickled onion, local cherry tomatoes, capers and secret vinaigrette

(Mollusk)

La exquisita Beca

14,80€

Fresh greens, local tomatoes, tuna belly slices, red onion, kalamata olives and caper

(Fish)

La desequilibrada

13,90€

Tender sprouts, quinoa, chickpeas, pickled onion, cucumber, mango and babaua vinaigrette

(Vegan)

Fresh Tuna

16,50€

Red tuna, beet, quinoa, wakame seaweed, yuzu sauce

(Fish, soy, sesam)

TORTAKOS

Octopus taco with guacamole, pico de gallo and cilantro mayo 14,60€

(Mollusk)

Beef strips taco with guacamole, pico de gallo, sriracha mayo and herb oil 🌶️🌶️

13,80€

(Egg)

BREAD WITH STUFF

Sunny tuna

15,50€

Red tuna milanese in brioche bun, tomato, pickled onion, sriracha mayo and fresh cilantro 🌶️

(Fish, gluten y Egg)

Tortuga Boba

16,10€

Grilled short rib strips in ciabatta bread, gouda cheese, romaine lettuce, house sauce and mayo

(Gluten, lactose y egg)

Baba punk

14,50€

Babaganoush, beet falafel in ciabatta bread, hummus drops

(Gluten) (Vegan) 🌶️

Mundaka

17,50€

Beef burger with cheese, crispy bacon, pickle, red onion, lettuce, tomato and herb mayo

(Gluten, lactose y sulfites)

La plantibula

16,50€

Beef burger with cheese, crispy bacon, pickle, red onion, lettuce, tomato and herb mayo

(Gluten, lactose y sulfites)

THE DEVELOPMENT

Grilled meat with herb oil, served with garnish

21,00€

(Nuts, tree nuts and mustard)

Grilled Iberian pork pluma with marinated tabbouleh and pineapple vinaigrette

22,90€

(Gluten y nuts)

Grilled XL Squid with Fresh Garnish

21,90€

(Molusck)

Fish of the day with garnish

20,90€

(Fish)

FOR THE LITTLE TURTLES

4 styles, 4 dishes, only one mision: eat like a NINJA

Donatello pasta with napolitana sauce	10,50€
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Leonardo Chicken breast with fries	10,80€
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Raphael Gordon Blue with fries	10,80€
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Michelangelo Beef burger with cheese and fries	10,50€
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DESSERT

Pistachio Tiramisú (Gluten, lactose, nuts)	7,80€
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Chocolate Marquesa (Gluten, lactose)	7,10€
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Cheesecake with Yellow Fruit Compote (Lactosa)	7,60€
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Season Fruit	6,50€
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